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*The Other*

## FRONT LINE

How food workers' hidden sacrifices  
are keeping plates full





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How food workers' hidden sacrifices are keeping plates full

By CP Staff

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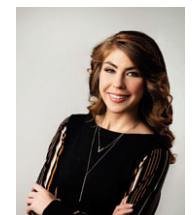
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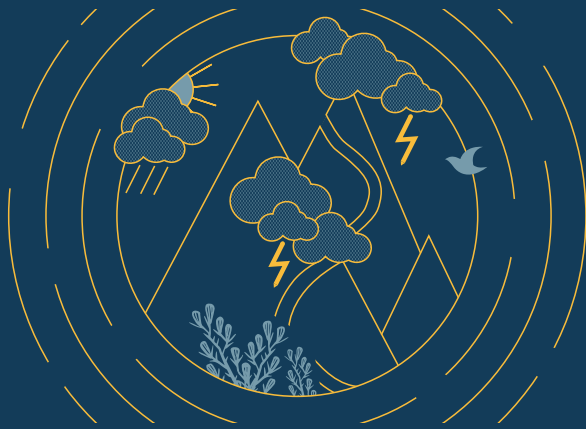
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## THE SHORTLIST

Wanna buy Betty Danger's AND its giant Ferris wheel?  
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COURTNEY PERRY/STAR TRIBUNE

## THE STAT SHEET

### 13 of 17

COVID-19 deaths reported Tuesday that were of long-term care residents

### 95%

Americans who say they won't travel this Memorial Day weekend, likely meaning record lows

### 74%

Surge in sales for Walmart thanks to coronavirus

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Minnesota companies on the latest Fortune 500 list

**"Headline: Folks gather at bars to toast becoming finalists for the Darwin Award."**

Reader Bret Thiele responds to "Minnesota preview? Wisconsin bars immediately packed" at [citypages.com](http://citypages.com)

## VERY UN-TRILL

### WHO WANTS TO BE A TRILLIONAIRE?

I mean, not so much us here at CP, as we're mostly of the mind that hoarding that much wealth is immoral. But Amazon founder/CEO Jeff Bezos is on track to become the world's first-ever trillionaire, per a recent Comparisun study, which has a lot of people pretty upset. Probably because—in addition to the aforementioned immorality—the study arrives as Amazon is ending overtime pay for its frontline delivery and warehouse workers. A good time to cancel your Prime subscription, perhaps?

## POPULAR STORIES AT CITYPAGES.COM

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Minnesota preview? **WISCONSIN BARS** immediately packed



# ADRIFT ON THE PRAIRIE

Seeking refunds, Garrison Keillor's would-be cruise guests get uncertainty, limericks

In March, Garrison Keillor was set to embark with fans on his 12th A Prairie Home Companion Cruise. It would have been the Minnesota radio icon's first such voyage since leaving American Public Media following 2017 accusations of "unwanted sexual touching."

But, due to the then-brewing COVID-19 pandemic, the sold-out Caribbean cruise was canceled a week ahead of its scheduled departure, leaving around 1,200 disappointed ticketholders stuck on land. Now those would-be guests are struggling mightily to get refunds, the New York Times reported Monday.

Keillor's Prairie Home Cruises, LLC effectively agreed to rent the 719-foot Veendam from Holland America Line, a subsidiary of embattled Carnival Corp., whose refund process appears fairly breezy. However, landlocked APHC cruises

ers booked through a charter operator in Prairie Home Cruises, resulting in considerable headaches regarding refunds, the Times reports: Much of the prepaid money has already been spent.

Keillor didn't exactly clear things up in an email to ticketholders that mused about sheltering in place and Franz Kafka before offering advance copies of his upcoming novel "AT COST plus postage." It concluded with a freaking limerick.

Elissa Wolfson, who dropped \$4,947 on two passes for the APHC cruise, has been trying for weeks to get her money back.

"There is a lot of red tape," she told the Times. "It's not only Holland America, it's Prairie Home—and lawyers. Big ifs here."

Eventual refunds will not be for the full amount, Kate Gustafson, the managing director of Prairie Home Cruises, tells the Times. A force majeure clause means the company isn't contractually



PRAIRIE HOME PRODUCTIONS

obligated to offer any refunds, so that's at least... something.

Not unlike Pitbull's After Dark Party Cruise, Keillor's celeb cruise was set to feature music and stories as it sailed to ports in Jamaica, Cayman Islands, Cozumel, and Key West. Due to the deadliness COVID-19 poses to older folks, some of the septuagenarians who chatted with the

Times were relieved the trip was canceled.

"You could watch the age of the people go up," Chuck Eklund said with a laugh, thinking back to previous cruises. "And the number of people on walkers and little scooters have gone up."

In other Keillor news: You can still buy his massive Summit Avenue mansion in St. Paul for \$1.75 million. —JAY BOLLER



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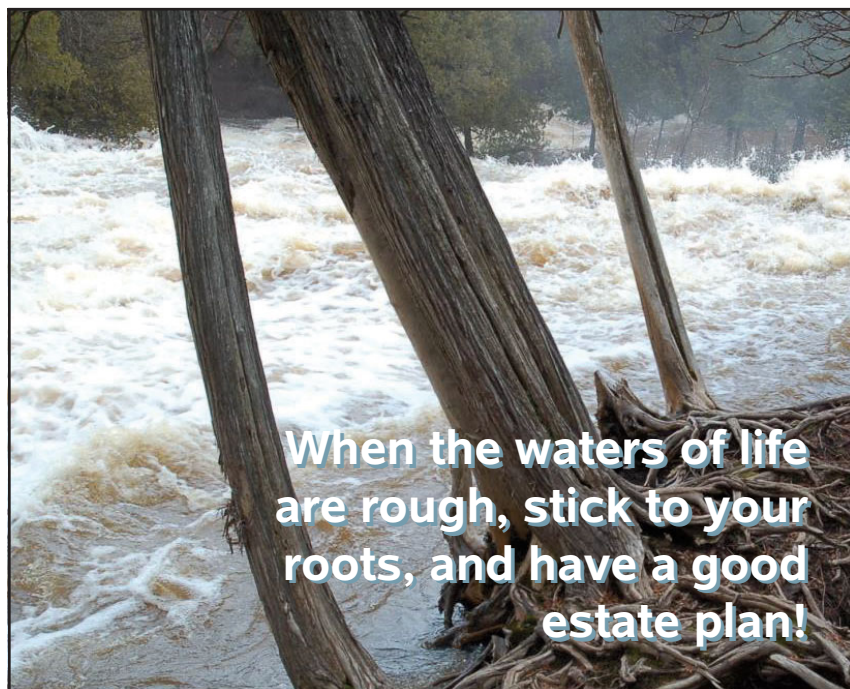
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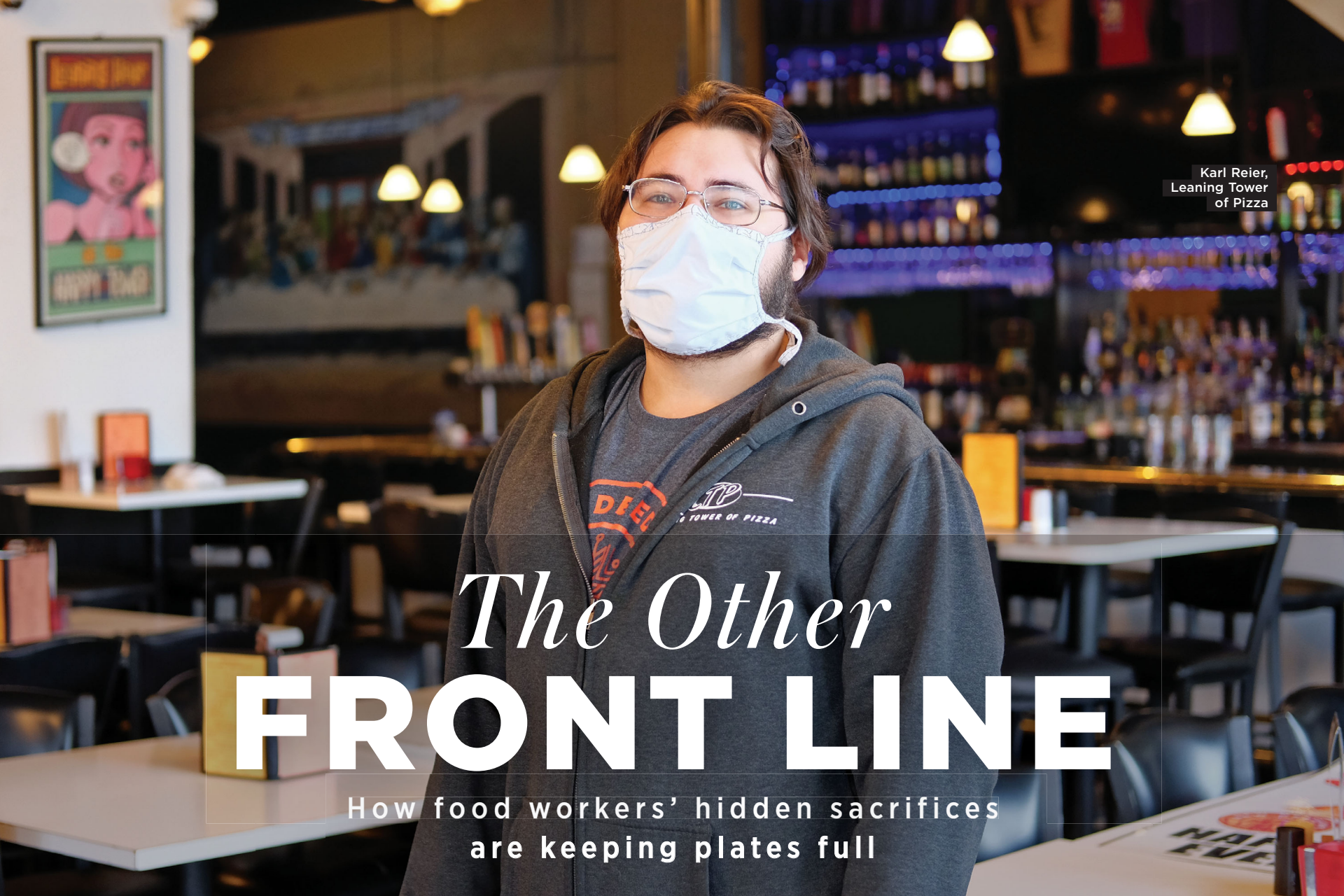
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Karl Reier,  
Leaning Tower  
of Pizza

# *The Other* **FRONT LINE**

How food workers' hidden sacrifices  
are keeping plates full

**T**here's one thing even a pandemic can't change: We've all gotta eat.

The way we eat, though? That's changed drastically since the start of 2020. Restaurant employees have been among the hardest hit by COVID-related closures, as Minnesota dining rooms were ordered to shutter for safety's sake in mid-March and mass layoffs ripped through the industry.

Meanwhile, there are still line cooks and grocery store workers showing up every day, donning masks and taking your credit card from behind plexiglass shields. They're likely making less money, and are certainly at greater personal risk, than if they'd been laid off and started collecting unemployment. We wanted to know: What have the past few months been like for these essential workers?

Oh, not so bad, they say. They'll tell you that sales are down 50 percent, but that

they could have it so much worse, or that though there was a day when they had just one customer, they're so grateful for that one customer's support.

We heard a common refrain from the farmers, butchers, baristas, and cooks we spoke to for this feature: They're just trying to do their jobs. And those jobs—keeping our shelves stocked and our stomachs full—are more important than ever. Here are some of their stories.

## **KARL REIER**

Leaning Tower of Pizza

According to lore, the Leaning Tower of Pizza was one of only four restaurants in Minneapolis serving pizza when it opened on the corner of 24th Street and Lyndale Avenue South.

The year was 1959. Large pizzas cost just \$1.25.

Since those days, the Tower, still situated on that same corner, has become a well-trodden landmark known for serving everything from burgers and stiff

drinks to those original pizzas. And in its kitchen you'll find Karl Reier, a line cook with managerial duties and a “nose to the grindstone” work ethic, who is tending to the monument's legacy and feeding its patrons despite a shuttered dining room.

And the Tower's customers? Reier says they're keeping him as busy as ever.

“I mean, the actual restaurant itself is a lot quieter. There's not as much hustle and bustle in the dining room due to social distancing, but it's still pretty busy.... Last week we actually ran out of cheese for our pizzas,” he says, recounting a particularly busy Friday, and pandemic rushes that inspired trips to Cub and Kowalski's. “Absolutely incredible. I've never seen anything like it.”

“My good days are where we go through a lot more burgers than we're anticipating, and ‘Oh, we're out of lettuce now!’” he explains. Years of learning the restaurant's rhythms went out the window in the past couple months, and it's been easy to get blindsided by ordering patterns since shifting to takeout.

And on those worse days? At most, Reier admits having more staff might be nice since business is (thankfully) popping—including generous, community-minded gestures like giving away ten one-topping pizzas daily to people laid off from the service industry. Still, he says, “I don't mean to complain. It's not really that rough.”

He understands that a skeleton crew is a necessary safety measure. So while Reier and co. hold down the line in back—donning masks, taking extra safety precautions, and washing hands three times more often than even before this started, which is a lot—the front-of-house crew wants to make sure you, they, and Reier all stay healthy, too. Where once they'd have spent downtime rolling silverware for dine-in guests, now they assemble and pleat face masks for customer use.

“The person making them has a face mask and gloves on, in a sterilized booth. They'll make maybe 30 or 40 a day. And then they're just at the front counter as needed,” Reier says, getting to the heart of the people, not just the pizzas, who have



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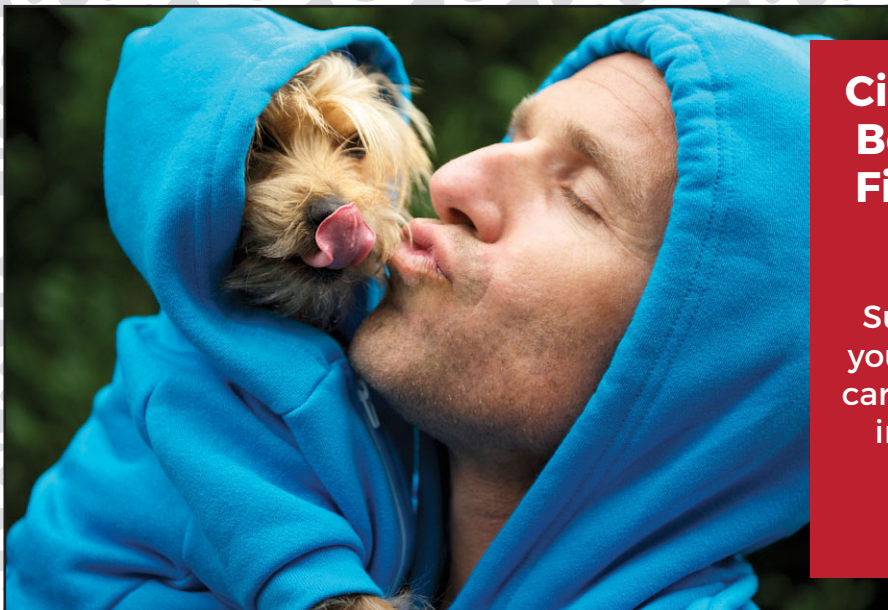


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While we may never know who let the dogs out, we want to unearth answers to an even more profound question:

***Who out there looks like their dog?***



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Albert and Zye Kurniawan, Young Man

EMILY CASSEL

kept the Leaning Tower standing for so many years. —SARAH BRUMBLE

## ZYE AND ALBERT KURNIAWAN

Young Man

Zye and Albert Kurniawan had been looking for a restaurant location for about a year. The husband-wife duo behind the Don Oishi food truck wanted to bring Hawaiian-Balinese fusion fare to a permanent Minneapolis address, and they finally found one in October—the same month Zye had a baby. So while she spent much of the time that followed at home with their newborn, Albert readied their new restaurant, hoping for a March opening.

They met their deadline, and Young Man debuted at 38th and Nicollet on March 7. A week and a half later, Gov. Tim Walz issued the executive order closing Minnesota's bars and restaurants.

"It was a shock," Zye says. "It was a really scary situation at the time."

Young Man's physical footprint is small; they have maybe 12 chairs in the dining area. And a few folks did order sit-down service—in the first week. "We were pretty happy with that," Zye says.

It's been tough since. For a place like Young Man, where the small dining room means takeout would have made up a sizeable chunk of revenue even without statewide restrictions, it's still nigh impossible to cut through the COVID-19 noise and get the word out about a new restaurant. Albert says they're thankful for the food bloggers who have stopped by, ordered dinner, and shared info about Young Man during these strange and stressful early days. After local 'grammer @kimlycurry praised their gyoza and takoyaki to her nearly 50,000 followers last month, they had a nice little surge in business.

"But the next day, it's down again," Zye laughs. "One day, we opened, we only had one customer."

Because relentless optimism is the only way to get through this, the Kurniawan couple hasn't stopped thinking about the future. Albert's planning to add new options to the menu, and they're considering trying delivery in addition to curbside pickup.

"For me, it feels up and down, a roller coaster every day," Zye says. "We were afraid we couldn't pay utility bills and especially the rent, but we try, every day, hanging in here. Because the neighborhood really supports us."

"We'll fight this and do our best to keep the business running... till [we've] passed this pandemic together," Albert adds. He echoes the feeling we all share right now, whether we run a restaurant or not: "Hopefully everything will be back to normal again soon." —EMILY CASSEL

## JENNIFER MAGUIRE

United Noodles

Think back to mid-March, when coronavirus had just started creeping into the Twin Cities. Nationally, the CDC hadn't yet recommended we wear masks in public; locally, the idea that restaurant dining rooms might reopen in a few weeks didn't sound absurd. Governor Walz had just canceled St. Patrick's Day festivities.

Way back then, I was surprised to pop into United Noodles on a Saturday ramen run to find all employees were wearing face masks. One hummed along at a table behind a sewing machine making more colorful cloth coverings, which were available for \$10 each.

That early response came largely because United Noodles owner Eric Fung found himself in Taiwan at the end of January, where they've had "astounding success," per the BBC, in fighting COVID-19.

"He was, in real time, seeing what was happening in Taiwan, which was very immediate and very proactive," says Jennifer Maguire, United Noodles's chief



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Jennifer Maguire,  
United Noodles

EMILY CASSEL

compliance officer. Taiwanese officials sent investigators to China to learn what was going on with the virus—and how they might stop it. Masks were mandated and distributed regularly by the government; sanitization procedures quickly went into place. As a result, Taiwan has recorded just 440 cases and seven deaths in a population of 23 million.

That's why Maguire was hired: She was brought on in mid-March chiefly to lead the COVID-19 response. Her team—made up of United Noodles' cashiers, their chief operating officer, and Unideli's chef—meets regularly to discuss how procedures are working, what needs to change, and what else should happen to keep employees and customers safe. "It's ongoing, and it's constantly being watched to make sure we're effectively reducing the spread and preventing it here."

United Noodles' response has been comprehensive and nimble. Even before Maguire arrived, UN employees were wearing masks (KN95s), which were provided to all employees, along with hazard pay. On May 4 they made it a requisite for customers to wear masks, and they're allowing no more than one shopper per household in the store at a time.

They've added at-risk shopping hours on weekend mornings and host DIY mask demonstrations on Saturdays. They assembled a sanitization team that cleans everything from doorknobs to shopping carts. They ordered door handles made of copper, which unlike glass or metal doesn't let the virus survive for days. Fung is actually working to get a piece of thermal imaging equipment that scans customers' foreheads as they enter and sounds an alarm if it registers an unsafe temperature.

The measures might sound extreme, but Maguire says there's been little pushback from shoppers—no proudly unmasked,

open-up-my-hair-salon customers here. Those who have been disappointed to learn they won't be admitted without a mask are met with a compassionate explanation. "It might just be self-selecting," Maguire says, "but I think the people that come in here are pretty fantastic and willing to learn."

Plus, these are measures that have proven effective in Taiwan. Fung and his family are still there right now, where they feel safe thanks to the government's response.

Speaking from recent shopping experience: A grocery run at United Noodles feels similarly safe. —EMILY CASSEL

## PETE SKOLD

Waxwing Farm

Under the best circumstances, being a farmer is really, really hard. The job requires you to be a de facto botanist, meteorologist, economist, mechanic, and day laborer, among innumerable other skills.

For Pete Skold and Anna Racer, the husband-wife owners of Waxwing Farm, the ancient allure of working the earth was strong enough to pluck them from their city roots. Ten years later, Waxwing has blossomed into a booming Community Supported Agriculture (CSA) biz with some of the metro's hippest restaurants—Spoon and Stable, Demi, and Hyacinth—as clients.

"We grow a little bit of everything," Skold says from his 40-acre farm in Webster, about 40 minutes south of Minneapolis. "Starting soon, we'll have leafy greens, garlic, scallions, radishes—you name it, we grow it for the most part."

Keeping up with demand required Waxwing to cap its CSA membership, which accounts for about 70 percent of income, but that recently changed. With restaurant restrictions due to COVID-19 adding intense uncertainty to the other





Pete Skold Anna Racer,  
Waxwing Farm

30 percent of business, Skold and Racer hedged their bets by adding about 30 new members, putting the total at around 130.

"The demand has been kind of unprecedented," Skold says. "People are concerned about their health and wanting to buy locally and direct as much as they can. We've always offered home delivery, so I think that's been a big selling point for us."

Restaurants remain a giant question mark. Timing and relationships might work in Waxwing's favor; 2020's first harvests coincide with loosening lockdown orders, and clientele has signaled commitments to keep buying that bounty. Spoon and Stable and Hyacinth are still on board, Skold says, and new partnerships keep forming, including one with north Minneapolis's Bar Brava Natural Wine Bar.

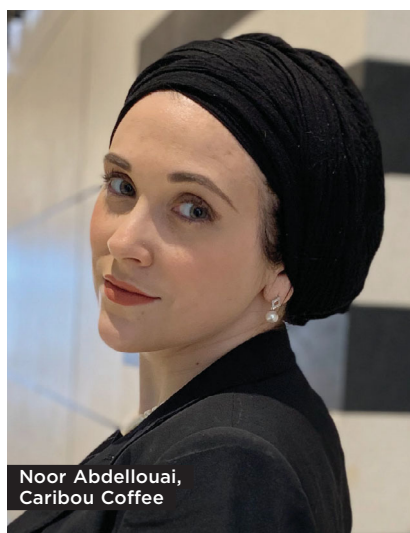
"Restaurants could easily say, 'Well, we've gotta tighten our belt, so we'll buy the cheapest stuff we can,'" Skold says. "The restaurants that we have relationships with are not doing that."

One of the trickier wrenches thrown at Waxwing during coronavirus? Schools shutting down, meaning Skold and Racers' two kids, Harley and Margaret, require online schooling from the farm. Folks with desk jobs can more easily navigate work-from-home challenges, Skold says, but his days are spent toiling alongside his wife, one full-time employee, and a cast of part-timers in the fields.

"The regular wearing lots of different hats any small business owner does?" he says. "It's just maximized, and it's exhausting."

But the determined millennial farmer says his family remains confident.

"Now it's just figuring out what are the best practices for keeping all of our employees safe," he says. "And when we do start delivering produce, how to maintain safety." —JAY BOLLER



Noor Abdellouai,  
Caribou Coffee

## NOOR ABDELLOUAI

Caribou Coffee

When she first started working at a Caribou Coffee in 2014, Noor Abdellouai was "just looking for any job." She found she liked the work, and grew close to her co-workers—first at a location in St. Paul, then one in Roseville, where she's now a shift leader. People she met through work became a "second family."

As coronavirus swept through the country and state, Abdellouai started worrying about her first family: her two children and her immunocompromised mother. After staying home for two weeks, focusing on her home-bound kids and her own schoolwork at St. Catherine University, Abdellouai found that her household missed the income. A few weeks ago, she went back to logging regular 7:30-noon shifts.

For now, her store prohibits walk-ins, and is drive-through only. She says sales have only dropped a little, if at all, which means a steady stream of cars for at least those first couple hours each morning. Abdellouai's noticed more group orders, with one person sent to pick up a half-



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Noah Sprinkel, Eddington's

EDDINGTON'S CATERING

dozen drinks. Some hold out their credit cards with a sanitizing wipe; others wipe down their drinks immediately.

"Our regulars are still very friendly with us," Abdellouai says. "Other people do seem a little more standoffish."

Once her shift is over, she returns home to trade places with her husband, feeding the kids and helping with their homework while he leaves for work. He's got a full-time job at a Whole Foods, so between the two of them, their household is doubly exposed to the general public.

"It's definitely super stressful, and to have everything in our lives change in such a short period of time, too," she says. "I think we've kind of compartmentalized. If you dwell on it too much, you really can't function."

With between two and four people behind the coffee bar at a time, any attempt to maintain distance is virtually impossible. Abdellouai's been using a homemade mask since returning to work—"my mom makes them"—but Caribou only started providing protective equipment in late April. Some Twin Cities workers have publicly criticized the coffee chain for failing to provide masks sooner, and not offering hazard pay during this time. Others have simply stayed home.

Abdellouai hasn't taken part in organizing and protesting around those issues, but supports the message. Her degree is in business administration, and she's learning first-hand from her experience at Caribou how companies respond to a crisis.

"Successful companies should be able to do more for their employees," Abdellouai says. "Not taking care of your workers, it could really hurt the image of a company. I love Caribou, and don't want to see that happen, but we'll see." —MIKE MULLEN

## NOAH SPRINKEL

Eddington's

Known for feeding generations of downtown workers, soup and breadstick veterans Eddington's had finally returned to

the open arms of Minneapolis's skyway in the Northstar Center after a two-and-a-half-year absence, and were again serving upwards of 170 folks a day. Winter is always their best season, and things were going gangbusters until about January, when coronavirus started popping up on Minnesota's radar.

The hearty traffic they'd built petered to just 20 meals in a matter of days as the skyways became a ghost town. Every so often, Noah Sprinkel, son of co-owner Jeff Sprinkel, checks in on things, and they look pretty dismal. Across the hall, Subway is still open, mostly because corporate orders dictate as much, Noah says. Otherwise, the place is utterly dead.

As the pandemic picked up speed, Eddington's was relegated back to its commissary kitchen in northeast Minneapolis, hoping to figure out who was hungry and how to feed them. They used to make vats of chili and chicken noodle every day. Now pretty much everything is made to order—if there are orders at all.

"I think we've had three or four [orders] in the past six or seven weeks," Noah says.

The business isn't resting on its laurels, though. There are still people who need to eat outside of the skyways.

Jeff Sprinkel also happens to also work at a nursing home in the metro area. Older adults—especially those living in care homes—have been by far the hardest hit by COVID-19. Of the 683 deaths reported statewide by the end of last week, 554 occurred in long-term care or assisted living facilities.

So Eddington's has been providing some meals for the staff, just to take one more thing off their plates.

"It alleviates some of the stress," Noah says. Anything they can do to make this easier is a worthwhile endeavor.

But they're keeping the faith. The hope is that when things are ready to open back up, they'll be able to get back where they were "before all this." All Eddington's can do for now is be patient. —HANNAH JONES





## JO HERRERA AND INTI HIRT

Food Exchange

As the pandemic picked up speed, Jo Herrera of Minneapolis was doing okay, all things considered. They could work from home. They were healthy. They had a car. They could hunker down and wait this out.

But they also knew a lot of people—even people in their Stevens Square neighborhood—who were going to have a harder time. So, a couple months back, when they were browsing a food-sharing group on Facebook, they struck up an interesting partnership.

Inti Hirt, who works at a co-op in Minneapolis, had four sizeable boxes of produce on her hands; two needed to be delivered to Northeast. She was offering the other two—full of good but slightly scuffed or dented produce they couldn't sell—as payment for making the trip.

"I basically post once or twice a week," says Hirt. The food would go to waste otherwise, and there's usually someone out there willing to help out. This time, Herrera volunteered. They loaded the boxes into their car, and for the first time in a long time, left Stevens for other parts of the city.

Once Herrera dropped the goods on patrons' doorsteps, they realized they had another problem. They were now the proud owner of two heaping boxes of fruits and vegetables—mushrooms, avocado, eggplants, kiwis, fresh-cut flowers—all good stuff, but a bounty they'd never be able to finish on their own.

So they put out feelers to their friends and neighbors. It turned out, a lot of them could use those extra veggies. With a little more driving, everybody had what they needed.

The second time Herrera went to fetch some boxes from Hirt, they took their errand to Facebook and Nextdoor asking if anyone—friend or stranger—could use a little extra fresh food at no cost. Of

course, plenty of people could: folks who were out of work, too sick to leave their homes, or too at-risk to expose themselves to the virus were among the respondents. Herrera split the second load with seven different households, including their own.

They say a third load is already in the works.

"I know some people have found more official ways to do mutual aid," says Herrera. But there's something so satisfying, so immediate, about taking care of this themselves. The nonprofits can have their money. Their neighbors—and their new network of hungry friends—can have their time and energy.

Herrera doesn't expect they'll stop anytime soon—nor does Hirt. People were going hungry even before the pandemic, and it's likely they'll continue to go hungry in the future. Whenever they're needed, they'll ride out again, bananas and oranges in tow. —HANNAH JONES

## JARED ISABELLA

Clancey's Meat and Fish

Like a story pulled from the pages of Wild Rumpus's stacks, just down a gently sloping street from the cozy bakers and artisanal tchotchke makers, toil the butchers of Clancey's Meat and Fish—including Jared Isabella.

After a decade of drumming professionally (for Night Moves and others) and working as sous chef at Surdyk's Bistro and Deli, Isabella ended up working back-of-house in one of the best butcher shops in town. "In a lot of kitchen situations, you don't actually have to know how to butcher and take down animals." As he explained, Clancey's offered growth.

Since COVID-19 descended, Isabella's duties haven't changed significantly, even if scheduling in the shop has adjusted to meet the demands of the times, including switching exclusively to phone orders and curbside pickup.



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“Everyone’s working slightly harder, but it’s been pretty fluid,” he explained. “We’re all grateful to be able to still be working.”

“Ten minutes ago I was breaking down a bunch of chickens for future orders,” he says, explaining the day’s workflow. “I have a guy that always comes in the morning and helps set up. He leaves early, and we have a dishwasher come in around when he’s leaving, to keep as small an amount of people we can in the store.”

Those chickens (not to mention weekly deliveries of lamb, beef, rabbit, goat, and non-protein products) have kept Isabella occupied. “We’re getting a little more [product] than we would be at this time of the year just because people are buying more volume,” he says, attributing customers’ willingness to bulk up a little more to the quality of meat—local, grass-fed, hormone-free—Clancey’s brings in.

“Our supply line is all within, like, 70 miles of each other, so we’re helping the farmer sell products,” he explains. “Because a bunch of restaurants are closing or shut down, we’re taking a little more product off [farmers’] hands to help them, and then we’ve been generally moving through it. So it’s like, everybody wins in that situation.”

And while summer feels canceled, grilling season is just around the corner. So even if business at Clancey’s stays at the curbside, Isabella notes that farm-fresh vegetables—ideal to supplement stocks, rendered fats, and those locally sourced eggs and milk that still line the refrigerators and freezer cases—will start rolling in any day now, which makes the shop close to a one-stop destination. (Their incredible sandwiches aside, Isabella says they don’t do bread.)

Pro that he is, Isabella offered a parting gift of advice: Look for the “bavette” cut for grilling, a shop favorite. “It’s like if a skirt steak and a flank steak had a baby, or were mashed together,” he said. With the graining of skirt and thickness of flank, it (and Isabella) could turn this summer around yet. —**SARAH BRUMBLE**

## SEN REED

Quang

This year was supposed to be something of a victory lap for Quang, the beloved Vietnamese joint that’s been holding it down on Eat Street since 1989.

Fresh off an extensive remodel, the Minneapolis restaurant that began across the street with just four tables finally had a gleaming homebase befitting its glorious pho. Business was steady, co-owner Sen Reed tells us, and her family had operations down to a science.

Then society came to a screeching halt.

Sensing the severity of the pandemic, Reed and her siblings shut down dine-in service before it was mandated, and made

the painful decision to lay off their waitstaff. Now the newly overhauled space—which was actually designed to help streamline to-go traffic—functions as a takeout superhighway.

“[The remodel] has worked out in response to COVID, because it allows for three points of entry—one for customers, one for delivery drivers, one for exit-only,” Reed says.

Takeout business has been gradually getting “busier and busier,” she says, thanks in part to an army of regulars who keep ducking in to score spring rolls, pho, vermicelli noodle salads, bánh mì, and one of the city’s most underrated/massive chocolate chip cookies.

Reed reports her family is feeling that love.

Reed’s mom, Lung Tran, built Quang into an institution, one named after her late husband. Carrying on that legacy is paramount for the three generations that continue honoring her incredible recipes and work ethic.

“Minneapolis is so great about supporting small businesses, so that’s helped out a lot,” she says. “We are so grateful for all our customers.”

Quang has discovered ways to leverage that loyalty into charity. Customers are currently scooping up custom chopsticks and aprons, with the proceeds benefiting local food banks.

Reed, like all of us, hopes a return to something resembling pre-coronavirus normalcy isn’t far off. Her family wants to re-hire its staff ASAP, and continue to showcase the investment they made at 2719 Nicollet Ave. But coming back safely is more important than anything, she says.

“It’s been just a crazy time, but I think, with hope, we can definitely pull through,” Reed says. “It’s sad to see what restaurants look like right now, but I’m confident we can get back to normal.” —**JAY BOLLER**

## DEAN NELSON

Cub Foods

Believe it or not, Dean Nelson got a job in a Cub Foods meat department for romantic reasons.

“I didn’t have a lot of direction as a young man,” he says. “I fell in love with a woman, and realized I had to straighten my life out.”

Nelson had worked in the restaurant industry in his early and mid-20s. While doing prep work in a kitchen one day, he realized he could pursue that same task full-time—and in a union job at that. As the son of a Teamsters member, he’d grown up respecting the power of organized labor. He enrolled in a program at Dakota County Technical College, and within a year and a half, took a job as a meat cutter at Cub Foods. That was 25 years ago, and Nelson, 51, is still behind the counter six days a week at a Cub in

the East Phalen neighborhood of St. Paul, where he’s worked the 5 a.m. to 1 p.m. shift for the better part of the last decade.

The job means lots of face-to-face, hand-to-hand contact, and lately Nelson can tell his customers are uncomfortable, even to the point of being apologetic. He’s stressed out, too.

“My anxiety level is through the roof,” he says. “My flight response, toward the end of my shift, starts to kick in, and in my head I can hear the voice of Sam Kinison, yelling, ‘Ruuuuuuuuun!’”

In June 2014, Nelson was diagnosed with chronic myeloid leukemia, which he treats with a daily dose of radiation in pill form. The medication has worked “absolutely fantastic,” but it’s taken a toll on his immune system. Almost without fail, Nelson gets sick for a couple weeks with a cold or flu every fall, and again in the winter.

He changes gloves so often he can use up most of a 100-count box in a single shift, and started wearing a mask at work even before Cub mandated them a couple weeks ago. The store-issued cloth masks make him feel like he’s rebreathing the same air repeatedly, and sometimes at night, long after he’s left work, he feels like it’s still on his face.

“The fabric is the same fabric as Fruit of the Loom underwear, so it feels like you’re breathing through a little kid’s undies,” Nelson says. “And by the end of the day it’s moist, so it feels like the kid peed in those undies. It’s hard, but it’s the right thing to do.”

He and his girlfriend, who works at a chiropractor’s office, go for walks almost every day, and take turns being the one who’s wound up or the one who’s supportive. A bit of dark humor helps. Some days, so does a post-shift beer or two. They cook a couple meals in per day, and have been ordering a lot of takeout to support local restaurants.

Nelson used to consume a couple hours of television news a day, though he says he’s cut back since one very long night watching 2010 midterm election results. These days, he and his girlfriend want to know the basics, but have their limits.

“It’s so uncertain, nobody really knows anything, and when you sit and listen to people talk about it on a repeated basis, it’s too much,” he says. “It’s been hard on us, and I know it’s hard on other people.”

—**MIKE MULLEN**

## MATTY TUCKER

Zen Box Izakaya

A bowl of ramen is a culinary time bomb.

Perfectly cooked noodles don’t last long once they’ve been added to broth; like a radioactive atom, the bowl is less and less stable (and delicious) from the moment it’s set down in front of you. Which is why, like many local ramen shops, Zen

Box Izakaya has never offered theirs for takeout or delivery.

... Well, until now.

“That’s something we immediately compromised on,” says sous chef Matty Tucker. “That’s what people want from us. If we aren’t doing ramen, we kind of aren’t doing anything.”

It was one of many immediate COVID-19 changes for the downtown Minneapolis Japanese restaurant, though not the hardest. The first week Governor Walz ordered dining rooms to close, Zen Box cut its staff down to just three salaried people, who worked 12 hours a day and did what they could with what they had on hand.


“After the first week I was kind of like: If we’re going to keep doing this next week, I need to order food. Am I allowed to do that?”

A certain amount of adaptation is inherent to running a restaurant, but COVID has cranked up the rate at which those compromises and shifts have to be made. At first, ZenBox was open from 12 to 6 p.m., but without workers flocking to downtown office buildings their lunch rush slowed to a trickle. So they switched their hours to 4 to 8 p.m. They got a PPP loan—which is good! They want to pay their people! But it means that right now they’re almost overstaffed by design. And the loan was helpful, but forgiveness for it ends at the end of June (something restaurants are advocating for an extension on at a national level).

Tucker is quick to acknowledge that things could be worse, but the situation overall is... not ideal. “Our sales are around half of what they were,” he says. The latest executive order lets restaurants reopen on June 1, but Zen Box won’t be among those doing so. Looking at the dining room, they reason they can fit about five tables if they need to be six feet apart. That just wouldn’t be worth it. And sure, maybe restaurants can reopen—but what about office buildings? Would downtown workers return?

“We kind of sit down and talk about this every day,” Tucker says. “We’re starting to talk about how to reopen, what that’s going to be like, and we honestly don’t know.”

If you’re looking for those silver-lining moments, though, there’s also this story from Zen Box’s kitchen. The first few weeks restaurants were shut down, they made meals available on a pay-what-you-can basis. “We were all feeling very emotional that first week, and I was kind of like... we have a lot of food, can we just give our food away?”

The plan backfired, beautifully. While some people were paying less than the total bill, an awful lot of folks were chipping in more. It let the restaurant give away an estimated \$2,774 worth of food to those who couldn’t pay the full price, and the surplus made up a bulk donation of meals to frontline healthcare workers at local hospitals. —**EMILY CASSEL** 





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STAR TRIBUNE

## CORNY TREATS

No movies yet, but Riverview Theater still serves delicious popcorn

BY SARAH BRUMBLE

**L**ike all great houses of cinema and snackage, the Riverview Theater is perfectly curated to feel like a portal in space-time.

Built in 1948, the theater might not be the ideal stadium for a 3D visual roller coaster with a Marvel-sized budget, but she isn't some insular venue meant for art-house releases, either.

Instead, Longfellow's fairest lady avoids polarizing, embracing anyone with a few bucks in their pocket. Part of the Riverview's charm lies in its ability to touch patrons in unexpected ways—those mid-century bathrooms! A bulb-lit marquee flashing

so hard you can hear the effort! A balcony jutting above and over the crowd, uniting a small village!—even before the house lights dim and the (lone) screen flickers alive.

For many theatergoers, this enchantment begins at the door, where the scent of the Riverview's legendary popcorn fills the lobby. True snacklords have been spreading this particular popcorn's gospel for years—nay, decades—at this point.

Yet the Riverview isn't exempt from reality, no matter how strong an aura it casts. In light of the pandemic, the theater drew that big, beautiful 1949 curtain, and closed its auditorium to the public.

Until things are safe again, its seats will remain spookily empty.

But for a few days each week, the Riverview reopens—just to sell its best-in-the-city, freshly popped popcorn.

"People living in the neighborhood have been stopping by to get popcorn to go for many years, so it seemed like a natural thing to continue making popcorn available even though the theater was closed," says Loren Williams, the Riverview Theater's owner. "We will be selling popcorn this Thursday through Sunday, and likely on a regular basis thereafter."

The secret to Riverview's popcorn dominance is pure, unadulterated butter. By Williams's estimate, "We typically use at least 100 pounds a week."

For a very Minnesota-specific visual of the scale of butter they're working with: Princess Kay of the Milky Way's butter head sculptures weigh 90 pounds apiece before they're rendered into dairy beauties.... The Riverview needs more than a princess's worth of butter each week to make its popcorn.

If that image has ruined you on popcorn forever (whoops!), Williams added that they're also selling candy, sodas, and slushies.

Before regular life ceased, the Riverview had sold its fresh-popped takeaway popcorn to passersby and dedicated fans of the concession snack. This new program ("Stay safe but treat yourself") hasn't been a drastic shift to those in the know, but as Williams shared, it has offered a bit of comfort and normalcy to Riverview's regulars.

"Many people have thanked us for being open. Some have said it's the highlight of their week," he says. "Others have stopped in and gotten as many as eight tubs to deliver to friends or elderly people."

With so much up in the air for the theater's future, the Riverview has postponed much of its regular programming, including weekly features and the massively popular Hitchcock Festival. During the interim, they've shifted to host "Virtual Screenings," where patrons can use links on the theater's site to rent films released by cinema distributors; a portion of those rental fees benefit the Riverview. Those screenings, in conjunction with popcorn sales, help the theater weather the coronavirus, while transporting a bit of the Riverview into customers' homes.

"We supply bags that people can wrap the popcorn buckets in, tie it at the top, and keep it warm and fresh," says Williams of their campaign, which includes discounting popcorn by a buck and socially distancing lines that can wrap down the street—just like when the theater was fully operational.

"It's also gratifying to see the support from the community who want to make sure the theater survives the pandemic."

Popcorn hours are posted regularly on [riverviewtheater.com](http://riverviewtheater.com).





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BY ERIK THOMPSON

When you hit on a concept as genuinely fun as the Charlatans' Tim Burgess has, you don't need embellishments—just music and a reliable internet connection.

The rules (if you can even call them that) of Burgess's hugely successful online listening parties are easy to follow. Everyone hits play or drops the needle on a chosen album at a specific time (usually 9 p.m. British Standard Time, to give everyone a pleasant distraction from the nightly news), and you follow along with fellow listeners on Twitter using the hashtag #TimsTwitterListeningParty. "Nowt complicated. That's it. ;)" Burgess says.

Burgess frequently gets the musicians and producers involved with the featured albums to take part in the experience, which adds a unique level of insight, expertise, and hilarity. Members of Oasis, New Order, Blur, Pulp, the Chemical Brothers, Belle and Sebastian, the Flaming Lips, the Cocteau Twins, Libertines, and the Cult (to name just a few) have all shared their memories of making these records, their experiences at the time, classic artifacts and unseen pho-

tos from that era, and reflections on what the albums meant to them then and now.

For someone who already loves these particular albums and artists, these listening parties provide a deeper appreciation for the music and the musicians involved, while making artists we idolize more human and accessible. It's also a way to connect with like-minded music fans around the world at a time where many of us are feeling isolated, anxious, and alone. Knowing that someone in Japan, Brazil, or Italy is into the music of Doves, the Breeders, Wolf Alice, or Supergrass like you are—and bonding with them on Twitter—makes the world seem smaller and more unified, if only for the brief 45-minute running time of the album.

These listening parties also give fans direct lines to tell these musicians just how much their music means to them. While most of the artists who take part are just trying to keep up with the album while it plays and sharing stories about specific songs, they can see the string of positive, emotional comments coming in thanks to the hashtag. Many have expressed how touched they've been by the outpouring of support.

With tours canceled or postponed and album launches delayed, these listening parties allow musicians to connect with fans—and maybe sell some records too. Burgess says U.K. record shops have seen an uptick in sales of albums featured on his listening parties, which helps out both the struggling stores and the bands themselves.

The listening parties provide moments of flat-out hilarity as well. Pete Doherty shared that during the making of the Libertines' storming debut album, *Up the Bracket*, producer Mick Jones of the Clash demanded that everyone take a break at 6 p.m. so he could watch the British soap opera *East-enders*. Brian Cannon of Microdot, the graphic designer who created legendary album sleeves for Oasis, the Verve, Suede, and Super Furry Animals, shared that Oasis's frontman Liam Gallagher's original idea for the cover of *Definitely Maybe* was a knife in a lump of butter. It is also interesting to find out that, according to Stephen Morris, New Order got the name of their album *Power, Corruption & Lies* from the back cover of a copy of George Orwell's *1984* that Peter Hook was reading. Or that a real-life social worker named Geraldine

inspired Glasvegas's epic song "Geraldine," and she eventually went on tour with the band, selling merch for them. And that a pre-Gorillaz Jamie Hewlett did a Common People comic to promote Pulp's *Different Class*. It doesn't matter how much you know about a band or an album, you're bound to learn something new during these listening parties. In fact, when multiple group members tweet at the same time, even they get surprised by a memory or fact from one of their bandmates.

The listening parties are also a wonderful way to immerse yourself in music that's new to you, while interactively learning about the album. These serve as brilliant introductions to both landmark records as well as more obscure indie classics, and can expand the musical tastes of young and old music fans alike.

And Burgess has archived the listening parties on his site: You hit play on the record and on his Twitter archive, and the tweets from him and his guests are shared in real time in sync with the album.

Last Thursday, Low became the first Minnesota band to take part in Tim's listening party. Alan Sparhawk and Mimi Parker provided commentary on each track from Low's stirring debut album, *I Could Live in Hope*, that revealed the personal side of a record already raw with emotion. In addition to sharing adorable early photos of the band, song inspirations (Bob Mould is the "man in the box" mentioned in "Words"), and early promotional materials, Alan and Mimi said that during the album's recording sessions, producer Mark Kramer booked them at CBGB with future pals Soul Coughing as well as Minneapolis's own Dumpster Juice. Alan also shared a highly emotional memory about the first time Low ever heard one of their songs on the radio.

Ultimately, what makes #TimsTwitterListeningParty so engaging and entertaining is the music itself. You commit 45 minutes to an entire album and shut everything else out and just get lost in the music. You rediscover why you fell in love with an album in the first place, or you can be introduced to a new favorite band. The online discussion is a pleasurable bonus that enriches the listening experience.

The fact that the rest of the world is listening right along with you is enough to make you feel less alone for that moment, and like you've made thousands of new friends in the process. Music still has the power to bring us all together even though we are all doing our best to remain apart. **CF**



FREE WILL ASTROLOGY

>> By Rob Brezsny

**♈ ARIES** (March 21-April 19): “Excellence does not require perfection,” wrote Aries author Henry James. Now I’m conveying this brilliant counsel to you—just in time for the season when it will make good sense to strive for shining excellence without getting bogged down in a debilitating quest for perfection. Have fun re-committing yourself to doing the best you can, Aries, even as you refuse to be tempted by the unprofitable lure of absolute purity and juvenile forms of idealism.

**♉ TAURUS** (April 20-May 20): To generate an ounce of pure cocaine, you must collect 52 pounds of raw coca leaf and work hard to transform it. But please don’t do that. Fate won’t be on your side if you do. However, I will suggest that you consider undertaking a metaphorically comparable process—by gathering a sizable amount of raw material or basic stuff that will be necessary to produce the small treasure or precious resource that you require.

**♊ GEMINI** (May 21-June 20): “The very least you can do in your life is to figure out what you hope for,” writes author Barbara Kingsolver. “And the most you can do is live inside that hope. Not admire it from a distance but live right in it, under its roof.” According to my analysis of the astrological omens, that is exactly the work you should be doing right now, Gemini. Everything good that can and should happen for you in the coming months depends on you defining what you hope for, and then doing whatever’s necessary to live inside that hope.

**♋ CANCER** (June 21-July 22): The periodic arrivals of “natural disruption” in our everyday routines has a divine purpose, writes Yoruba priest Awó Falokun Fatunmbi. It is “to shake consciousness loose from complacency and rigid thinking.” To be vital, he says, our perception of truth must be constantly evolving, and never stagnant. “Truth is a way of looking at self and World.” Fatunmbi declares, “It is a state of being rather than an act of knowing.” Many Westerners find this hard to understand because they regard truth as a “fixed set of rules or dogma,” or as a body of “objective facts.” But here’s the good news: Right now, you Cancerians are especially receptive to Fatunmbi’s alternative understanding of truth—and likely to thrive by adopting it.

**♌ LEO** (July 23-Aug. 22): Novelist and war correspondent Martha Gellhorn departed this life in 1998, but she articulated a message that’s important for you to hear right now. She wrote, “People often say, with pride, ‘I’m not interested in politics.’ They might as well say, ‘I’m not interested in my standard of living, my health, my job, my rights, my freedoms, my future or any future.’” Gelhorn added, “If we mean to keep control over our world and lives, we must be interested in politics.” In my opinion, her advice is always applicable to all of us, but it’s especially crucial for you to meditate on right now. You’ll be wise to upgrade your interest and involvement in the big cultural and political developments that are impacting your personal destiny.

**♍ VIRGO** (Aug. 23-Sept. 22): According to author and teacher Marianne Williamson, “Ego says, ‘Once everything falls into place, I’ll feel peace.’ Spirit says, ‘Find your peace, and then everything will fall into place.’” I think the coming weeks will be a favorable time for you to take Williamson’s advice seriously, Virgo. How? By giving control of your life to Spirit as you find your peace. In saying this, I’m not implying that Ego is bad or wrong. In fact, I think Ego is a crucial asset for you, and I’m hoping that in recent months you have been lifting your Ego to a higher, finer state of confidence and competence than ever before. But right now I think you should authorize Spirit to run the show for a while. If you do, it will bless you with good surprises.

**♎ LIBRA** (Sept. 23-Oct. 22): “Snatching the eternal out of the desperately fleeting is the great magic trick of human existence,” playwright Tennessee Williams said that, and now I’m conveying his insight to you—just in time for you to dramatically embody it. According to my astrological analysis, you now have more power than usual to accomplish this magic trick: to create something permanent in the midst of the transitory; to make an indelible mark on a process that has previously been characterized by restless permutations; to initiate a bold move that you will forever remember and be remembered for.

**♏ SCORPIO** (Oct. 23-Nov. 21): In the course of his 73 years on the planet, Scorpio author Paul Valéry (1871-1945) wrote more than 20 books. But between the ages of 25 and 45, he passed through a phase he called the “great silence.” During that time, he quit writing and published nothing. Afterwards, he returned to his life’s work and was nominated 12 times for a Nobel Prize. Although your own version of a great silence is less extreme than his, I’m happy to announce that you will emerge from it sooner than you imagine.

**♐ SAGITTARIUS** (Nov. 22-Dec. 21): I’m sad that my two favorite 19th-century poets were unfamiliar with each other’s poetry. Walt Whitman was 11 years older than Emily Dickinson, but didn’t know her work. Dickinson had heard of Whitman, but didn’t read his stuff. Their styles were indeed very different: hers intimate, elliptical, psychologically acute; his expansive, gregarious, earthy. But they were alike in being the most innovative American poets of their time, and equally transgressive in their disregard for standard poetic forms. If there were such a thing as time travel, I’d send one of you Sagittarians back to set up a meeting between them. Acts of innovative blending and creative unifying will be your specialties in the coming weeks.

**♑ CAPRICORN** (Dec. 22-Jan. 19): The fictional character Sherlock Holmes (born January 6, and thus a Capricorn) is a brilliant logician and acute observer who has astonishing crime-solving skills. On the other hand, according to his friend Dr. Watson, he “knows next to nothing” about “contemporary literature, philosophy, and politics.” So he’s not a well-rounded person. He’s smart in some ways, dumb in others. Most of us fit that description. We are both brilliant and ignorant; talented and inept; interesting and boring. According to my analysis of the astrological omens, the coming weeks will be an excellent time for you to hone and cultivate the less mature aspects of your own nature. I bet you’ll reap rich rewards by doing so.

**♒ AQUARIUS** (Jan. 20-Feb. 18): “People become like what they love,” observed theologian St. Catherine of Siena. That’ll be an interesting truth for you to meditate on in the coming weeks. I suspect you will attract experiences that are clear reflections of the kind of love you have cultivated and expressed for quite some time. You’ll be blessed in ways similar to the ways you have blessed. You’ll be challenged to face questions about love that you have not been dealing with. And here’s a promise for the future: You’ll have the opportunity to refine and deepen your approach to love so as to transform yourself into more of the person you’d like to become.

**♓ PISCES** (Feb. 19-March 20): “Humanity is a mystery,” wrote author Fyodor Dostoevsky. “The mystery needs to be unraveled, and if you spend your whole life unravelling it, you haven’t wasted your time. I am studying that mystery because I want to be a complete human being.” I love this tender perspective on the preciousness of the Great Riddle we’re all immersed in. It’s especially useful and apropos for you to adopt right now, Pisces, because you are undergoing an unusually deep and intense communion with the mystery. As you marinate, you shouldn’t measure your success and good fortune by how much new understanding you have attained, but rather by how much reverence and gratitude you feel and how stirring your questions are.

CROSSWORD

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NAME-CALLIN’  
BY BRENDAN EMMETT QUIGLEY

Across

- 1 Dummkopf  
5 Prince under a spell, maybe  
9 Driveway material  
14 Fencing necessity  
15 Ride provider for the smartphoneless set  
16 Had a technicolor yawn  
17 Like Trump’s youngest son’s trust fund?  
20 Sign up  
21 Bar on a tire  
22 Pop-pop’s wife  
23 “Don’t just stand there!”  
25 Baker’s meas.  
27 Quarterback Rodgers doing a movie cameo?  
35 WYSIWYG  
36 Film nobody sees  
37 “Hot” beverage  
39 Talk, and talk, talk  
40 Shaking instruments  
42 Cousin of biz  
43 Political cheap shot  
45 \_\_\_\_’ acte  
46 Month when “Ulysses” takes place  
47 Very thorough woman who would like to speak to the manager?  
50 Activity, in some Shakespeare classes  
51 Underhanded  
52 Was completely convinced  
55 Only state that Pete Buttigieg won  
59 “Star Trek” character  
63 What “The Middle” singer Morris’s nickname will

- be when she’s nearing retirement?  
66 Edwards, e.g.: Abbr.  
67 Hard to find  
68 “Gimme! Gimme!”  
69 Takes (off)  
70 Mike who was Black Doug in “The Hangover”  
71 “Laughing Gothic” artist Paul

Down

- 1 Famous bicycle kicker  
2 At the top of  
3 Common sports injury  
4 Hybrid quadrupeds with stripy legs  
5 Big bouquet seller  
6 “The King of Clay”  
7 Mash note sign off  
8 Mash note recipient  
9 Room off a wellness center  
10 Make the jump to the big leagues  
11 Pod used in gumbo  
12 Brightly colored  
13 Bart’s teacher  
18 Morlocks eat them in “The Time Machine”  
19 Still in testing, as code  
24 Dream league  
26 Pollen pouches  
27 Means’ mates  
28 “Me too”  
29 Equate  
30 Second family under the Clintons  
31 Middle Easterner  
32 “The Blacklist” channel

- 33 Happen  
34 Number of spectactors in the stands at the recently relaunched Bundesliga matches  
38 “You got that right, pal”  
40 Neigh-sayer of early TV  
41 God of war  
44 Slightly amiss  
46 University of Kansas athlete  
48 Reason for being bounced  
49 Heidi in fashion spreads  
52 Slab of beefcake  
53 Very very  
54 Page from someone’s book  
56 Dumb brute  
57 Sandwich style  
58 Elderly-empowering org.  
60 Asian territory in Risk  
61 Man’s name that sounds like a woman’s  
62 Chip in for a hand  
64 Dumbbells abbr.  
65 Hoped-for answer to “did you enjoy that puzzle?”

Last Week’s Answer

F	I	B	S		I	B	A	R		G	N	U	S
A	Q	U	A				U	N	I	T	E		A
T	U	R	F			B	A	N	A	L		T	W
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A	T	T	A	C	H	E				O	A	F	S
						R	U	N	T	H	E	J	O
M	E	T	E	D			A	M	O	K		A	R
O	S	H	A			R	A	G	O	N		A	S
R	T	E			I	O	W	A			U	N	H
N	O	M	A	T	T	E	R	W	A	T	T		
		P	A	L	M				I	S	A	I	D
		T	H	E	T	R	U	T	H	E	R	T	Z
S	A	R	I			R	O	C	H	E		T	A
S	T	I	R			A	L	L	I	N		A	N
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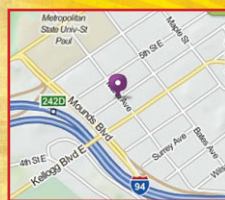


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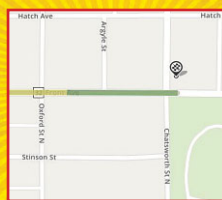
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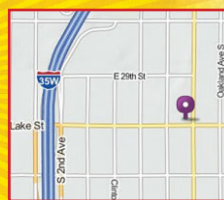
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## SAVAGE LOVE

# Power Players

My neighbor's kinky sex is triggering me!

**I**'m an apartment-dweller in a dense urban area. Last night I overheard my neighbors having sex—no big deal, right? I consider myself a sex-positive person, and have always held and espoused the belief that if you can't have loud sex in your own home, where can you have it? But the sex I overheard last night was fairly kinky. Someone I read as a cis man was dominating someone I read as a cis woman. They were in the apartment right across from mine—about 20 feet away—and my bedroom window faces theirs. There was a LOT of derogatory talk, hitting, name-calling, giving orders, and some crying. I could tell it was consensual—she was very clearly having a good time—and I eavesdropped long enough to witness the post-coital return to equilibrium.

Everything seemed great. But physically I experienced this as overheard violence. I was shaking and had a hard time getting to sleep afterwards. I'm glad I stuck around until the end. It helped me feel better. I guess what I'm saying is that I needed some aftercare. I'm still thinking about it this morning, and I'm concerned that being triggered by my neighbor's sex is going to become a regular part of my life. I'm wondering about the ethics of the situation: Do kinky folks have an obligation to muffle potentially triggering sounds? Or is any overheard sex potentially triggering to someone and am I therefore applying a double standard here? What do you think?

THE VANILLA NEIGHBOR



Dan Savage

the window and crank up some music or go for a walk and listen to a podcast.

That said, TVN, you raise an interesting ethical question: Are kinksters—particularly the kind of kinksters who enjoy verbal abuse and impact play—obligated to keep it down? While I think people should be considerate of their neighbors, people are allowed to have sex in their own homes, TVN, and it's not like vanilla sex is always quiet. But if the sex a couple enjoys could easily be misinterpreted as abuse or violence by someone who accidentally overhears

it, that couple might wanna close the window and turn up some music themselves—not only to avoid alarming the neighbors, but to spare themselves the hassle of explaining their kinks to a cop.

For the record: I would tell a person who enjoys a good single-tail whipping to find a soundproof dungeon to enjoy that in (because that shit is loud), but I wouldn't tell a person who screams her head off during PIV intercourse to find a soundproof box (even though her shit is just as loud). Instead I would urge her fuck at 8 p.m., when most people are awake, rather than 2 a.m., when most people are asleep. (It can be annoying listening to someone screamfuck but it's even more annoying to have your sleep ruined by a screamfucker.) Is this a double standard? Perhaps. But it's one I'm willing to endorse.

**Hey, Everybody:** Me and Nancy and the tech-savvy/at-risk youth will be doing a special Savage Love Livestream on Thursday, June 4 at 7 p.m. PST. You can send your questions to [livestream@savagelovecast.com](mailto:livestream@savagelovecast.com) or ask them live during the event. I'll answer as many as I can in one fun-filled Zoom meeting! Tickets are \$10 and all proceeds from the Savage Love Livestream will be donated to Northwest Harvest, a nonprofit that distributes food to more than 370 food banks in Washington state. Go to [savagelovecast.com/events](http://savagelovecast.com/events) to get tickets!

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**Volunteer Opportunities: Response to COVID-19**  
In order to support community needs created by the Coronavirus outbreak, HandsOn Twin Cities has created a special Volunteer Hub with opportunities and guidelines for volunteering.

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<http://www.fraser.org/>

### Family Volunteering

Looking to volunteer with your family? Trying to find opportunities suitable for young children? Doing Good Together helps people raise compassionate and socially conscious children through family volunteerism.  
[www.doinggoodtogether.org](http://www.doinggoodtogether.org)

### Food Shelf

CAP of Scott Carver and Dakota Counties needs your help as food shelf visits have increased. Unload pallets, organize storage areas, stock items, other projects as needed. Monday and Tuesdays from 9-1pm.  
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